



Foodservice Establishment Inspection Report

Establishment Information					
Facility Name BAD BONES BBQ INC			Facility Type Restaurant		
Facility ID # ASPR-975PH9			Facility Telephone # 715		
Facility Address 1421 US HWY 51 ARBOR VITAE , WI 54568					
Licensee Name BAD BONES BBQ INC			Licensee Address 10820 MADSON RD ARBOR VITAE , WI 54568		

Inspection Information		
Inspection Type Routine	Inspection Date 05/13/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Troulser reach-in cooler	37
Walk-in cooler	36
Reach-in cooler by cookline	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	HI -Temp	160			

Certified Manager		
Name SEAN A HOBENA	Certificate # 9814788	Certificate Expiration 07/21/2013

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations**Total # 3****Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

OBSERVATION: No handwashing signage provided at handwashing sink by the front counter.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Risk/Intervention - 1A - Certified food manager: duties

This is a core item

REPEAT OBSERVATION: There is no Wisconsin Certified Food Manager for this establishment.

CORRECTIVE ACTION(S): Provide a Wisconsin Certified Food Manager and post the state certificate in the food establishment.

CODE CITATION: 12-201.11 (A) An individual who operates a FOOD ESTABLISHMENT or at least one MANAGER of a FOOD ESTABLISHMENT, shall have a certificate issued by the DEPARTMENT that states that the individual or MANAGER has passed a DEPARTMENT APPROVED examination on FOOD protection practices

as required in s. 254.71, Stats.; provided, however, that:

(1) A NEW FOOD ESTABLISHMENT or a FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD MANAGER within 90 days of the initial day of operation or provide documentation that an individual is scheduled within three (3) months to take and pass an APPROVED examination as specified in § 12-301.11.

(2) A FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD MANAGER to comply with this chapter or provide documentation that the individual designated to be the CERTIFIED FOOD MANAGER will become certified within the time specified in this subparagraph.

Good Retail Practices - 54 - Adequate ventilation and lighting designated and used

This is a core item

OBSERVATION: Lights by the dishwasher are burned out.

CORRECTIVE ACTION(S): Provide the correct lighting intensity in all work and storage areas.

CODE CITATION: 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 220 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption;

(2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

Comments

Sean passed the Certified Food Manager class on June 9, 2014. He will be resending a copy of his certificate to the State.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Sanitarian



Amy Springer